

Montana Durum Wheat Northeastern Montana (Area A)

The 2008 A region consisted of 17 counties. This region generally contains about 100% of Montana's durum wheat crop. This region's quality results were based on samples taken at numerous locations. Our quality tests were facilitated and analyzed by the Hard Red Spring Wheat Quality Laboratory in the Department of Plant Science at North Dakota State University, Fargo, USA.



Some popular varieties grown in the A region in 2008 included: Mountrail (39%), Kyle (14%), Strongfield (8%), Alzada (8%), Lebsock (6%), and Grenora (4%). Mountrail is a North Dakota variety with above average yield, average test weight, and average protein. Strongfield is a Canadian variety, and exhibits high protein, low grain cadmium concentration, high yellow pigment and a moderately strong gluten content.

	2004	2005	2006	2007	2008
<u>Production Data</u>					
Bushels produced (1,000 bu)	17,661	15,980	6,605	11,239	10,621
Average Yield bu/ac	33	36	26	26	28
<u>Wheat Grading Data</u>					
Test Weight (lbs. per bu.)	62.5	60.4	59.3	58.9	60.4
Test Weight (kg. per hl.)	81.4	78.7	77.2	76.7	78.7
<u>Other Kernel Quality</u>					
Protein (%) (Wheat, 12% MB)	12.7	14.1	16.3	15.5	14.6
Moisture (%)	12.2	11.6	10.3	11.0	10.5
1000 Kernel Wt. (g)	40.2	32.4	30.2	31.7	36.4
Vitreous Kernels (%)	91.0	95.0	97.0	99.0	97.0
Falling Number (sec)	369.0	387.0	422.0	380.0	407.0
Total Extraction (%)	71.7	71.7	70.4	69.4	65.5
Semolina Extraction (%)	64.8	66.0	65.0	64.1	60.5
Flour Ash (%)	0.6	0.7	0.8	0.8	0.6
Wet Gluten (%)	33.3	37.6	43.1	39.8	39.2
Gluten Index *			38.7	45.8	34.0
Color Score (Spaghetti Processing)	9.0	9.5	9.0	9.0	9.5
Cooked Weight (g)	29.3	30.4	31.4	32.2	31.6
Cooking Loss (%)	6.1	6.2	5.3	5.6	5.5
Cooked Firmness (gcm)	5.0	6.1	6.0	5.4	5.7

*New as of 2006

Please note that new mills were used during testing in 2008, therefore data may not be comparable to previous years' results, or represent a true commercial mill.

2008 Durum Wheat Quality - A Region